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CLAIMS

1. A process for production of pectins comprising adding an emulsifier during extraction of pectin from a root vegetable and separating and removing the insoluble matter that is produced.
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2. The process according to claim 1, wherein the HLB value of the emulsifier is 5.5 or greater.
3. The process according to claim 1 or 2, wherein the carbon number of the main constitutional fatty acid of the emulsifier is 12 or greater.
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4. The process according to any one of claims 1 to 3, wherein the root vegetable is a tuber or corm.
5. The process according to claim 4, wherein the tuber or corm is a potato.
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6. A pectin produced by the process of any one of claims 1 to 5.
7. A process for production of an acidic protein food, comprising using a pectin according to claim 6.
8. The process according to claim 7, wherein the pH of the acidic protein food is adjusted to be above the isoelectric point of the protein used.
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9. An acidic protein food produced by the process of claim 7 or 8.
10. A food according to claim 9, wherein the acidic protein food is a milk component-containing coffee beverage.
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